

Assiettes

We recommend
2-3 plates per
person to share.

- 6,5€ FRESH CHEESE
Fresh sheep's milk cheese, spicy oil
- 9€ CARPACCIO DE CHOU RAVE (V)
Kohlrabi, black olive oil, cashew praline, mint
- 8€ FRENCH QUESADILLAS X 3
Corn tortilla, comté cheese, slow simmered sweet onions, pickled peppers
- 6,5€ SUCRINE GRILLÉE (V)
Sucrine salad, creamy sauce, capers, lemon, crunchy breadcrumbs
- 11€ PORTOBELLO KATSU (V)
Breaded mushroom, Shibuya sauce
- 5€ CRISPY EGG
Crispy breaded soft-boiled egg, herb Mayonnaise
- 12€ POLPETTES
Mushroom meatballs, house tomato sauce, strong Comté cheese

Assiettes

All of our dishes
are designed to
be shared and
will arrive at
the pace of the
kitchen.

- 8€ ZUCCHINI SATÉ (V)
Grilled zucchini, satay sauce, peanuts, coriander
- 10€ GNOCCHI CACIO E ZAATAR
Gnocchi, cured sheep's milk cheese, zaatar
- 12€ QUESO FLAMEADO & TOMATO
Fresh sheep's milk melted cheese, Cuor di Bue tomato, barberries, thyme
- 4,5€ ALLUMETTES (V)
Shoestring fries, Chili mayo / Smoky ketchup
- 6€ CONCOMBRE BANG (V)
Cucumber, red onions, ancho peppers, almonds, coriander

Desserts

- 8€ FRAISE
Strawberries, vanilla cream, honey, almonds
- 7€ CHOCOLAT (V)
Creamy chocolate - coconut, salted butter caramel, shortbread
- 8€ MILLE-FÈS
Crispy phyllo pastry, cream, pistachio, orange blossom
- 8€ BUCKET DE CHOUX
Vanilla cream puffs, salted caramel butter center
- 3,5€ COOKIE OF THE DAY



Taxes and service charges are included in the price. Please note that we do not accept checks and bills of €200 and €500.

(V) VEGAN

MASLOW

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